



GREEN BAR AND RESTAURANT  
RECYCLING INITIATIVE  
CITY OF COLUMBIA




# PROBLEM

- About 18% of beverages are consumed on premise, such as a bar, restaurant or hotel. Glass makes up 80% of that container mix.
  - Very few bars and restaurants recycled in the City of Columbia.
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# SOLUTION

- Submitted grant request to DHEC's Office of Solid Waste Reduction and Recycling
  - Received \$100 grant to start pilot program
  - Results and best practices to be shared with other counties and municipalities
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# CONTAINERS


- Bars and restaurants typically have little space for bins
  - Researched various types of bins
  - Selected three types, tested each in a bar or restaurant
  - Made selection based on feedback
  - Longest step in process
  - Majority of grant spent on containers
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# BIN SELECTED


- Rubbermaid Slim Jim Recycling Center
- Provided the most flexibility to the facility
- On wheels, can be separated
- Paired with outdoor caster carts




# DEVELOPED GUIDE

- Sort by color
  - Designate key staff to supervise
  - Train staff
  - Sign containers clearly
  - Place bins next to trash cans
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# DEVELOPED GUIDE

- Be aware of what you can recycle (glass bottles, jugs, jars only)
  - Received one set indoor bins, three outdoor
  - Initial set of bins and roll cart free, additional bins \$65
  - Pick up Tuesday and Friday
  - Also provided “fast facts” for staff and patrons
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# RECRUITED PARTICIPANTS

- Open to any bar and/or restaurant w/in City limits
  - Received labels from City of Columbia Business Licensing, sent letter
  - 60 slots available; 1st come, 1st served
  - Recruited as able, usually bars and restaurants staff frequented
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# DEVELOPED PROMOTIONS


## DOOR SEAL




## COASTERS



# RESULTS

- 45 bars and restaurants participating, most in Vista and Five Points
  - Averaging 1500 lbs. of glass per week
  - Little contamination
  - Biggest issue? Missed pickups due to staff not getting containers out on time
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# FUTURE PLANS

- New recycling coordinator to help recruit final 15 participants
  - Hope to recruit more in other parts of the City
  - Will continue to service carts, but do not plan to expand the program at this time
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# TIPS

- Don't reinvent the wheel; learn from our experience, especially regarding bin selection.
- Focus on staff education. Continual process as bar and restaurant staff turnover is high.

# CONTACTS



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